

# MENU

## SYTTENDE MAI GALA 2017



### **PASSED HORS D'OEUVRES (6:00PM – 7:00PM)**

We will be offering Wine, Beer, Water, Sodas & Butlered Hors D' Oeuvres

### **FIRST COURSE PRESET SALAD (7:00PM)**

ROMAINE, CUCUMBER SALAD WITH BLUE CHEESE

Crisp Romaine Lettuce chopped and tossed with Grape Tomatoes and Cucumber Crescents;  
offered with Blue Cheese Dressing to the side

ARTISAN BREADS & ROLLS WITH BUTTER

### **MAIN COURSE (7:30PM)**

DUO PLATE OF GARLIC AND HERB GRILLED BEEF TENDERLOIN & BALSAMIC

GLAZED SALMON

#### **SIDES OF:**

PARMESAN RISOTTO Arborio Rice blended with Pecorino, Parmesan and Fresh Herbs and  
stock

&

GRILLED ASPARAGUS Asparagus Spears lightly marinated with Citrus Herb Oil and Grilled to  
perfection

### **VEGETARIAN ENTRÉE**

BLACK BEAN CAKES Black Beans combined with Panko, Chives and Hot Peppers, sautéed in  
Olive Oil; offered with a smoky Tomato-Oregano Relish

### **PLATED DESSERT**

TRADITIONAL NORWAY DESSERT IN THE CUP “TILSORTE BONDEPIKER” Layers of  
Mashed apples, whipped cream and rusk crumbs.

**COFFEE AND TEA SERVICE TO FOLLOW DURING DESSERT SERVED**